Thanks Giving Recipe’s

**Beetroot salat - Walnuts – Goat cheese - Cranberry**

**Pickled Beetroot Balsamic dressing**

1kg Beetroot 375ml Red wine vinegar

200g white vinegar 125ml Balsamico

100g caster sugar 500ml water

5 clove 125g Sugar

4 bay leave 30g vege powder

30g Balsamic Vinegar majoran

200ml water Thymian

9 olive oil 1 tsp Dijon

250ml Olive oil

250ml canola Oil

**Maple Glazed Carrots**

500g Baby carrots

9g Olive oil

9g Butter

Pinch Chili flakes

15g Maple syrup

Chopped Parsley

**Green Beans caramelized Onion Gratin**

55g Butter 180 celsius 30 min

32g Flour

5g salt

1g black pepper ground

1g mustard powder

370g Milk

55g swiss cheese grated

375g green beans blanched

22g grated Parmesan

25g potato chips crushed

35 g sliced bacon, crispy crumbled

2g paprika powder

10g Caramalized onion

**Bread Stuffing**  160 degrees 35min

250g Onion diced

200g Celery

150g butter unsalted

3g Poultry Seasoning

1g Sage chopped

1g black pepper ground

900g bread cubes

700g chicken stock not too salty

6g parsley chopped

3g fresh herbs

2 whole eggs

**Brussel sprouts with Bacon**

250g Bacon silced

1kg Brussel sprouts

Salt/ pepper ground

**Turkey Gravy**

55g butter

31g Flour

Turkey drippings

250g Chicken stock

100g poultry jus

**Buttermilk Rolls**

75g Butter + extra for Brushing

250g buttermilk

20g instant Yeast

80g Honey

2g Salt

1 egg

400g AP flour

* In a smallsauce pan melt butter. Stir in the buttermilk and warm up to 50 degrees
* Change in mixing bowl, add the yeast and honey when milk its still on temperature.
* Stir in the eggs until well combined.
* Add flour slowly, until the hook clears the sides of the bowl.
* With floured Hands roll into 12 balls and place on a baking tray with baking paper and let them sit for 15 min
* Brush left over melted butter and bake it by 190 degrees until golden brown.

**Cornbread**

120g AP Flour

156g yellow Cornmeal

130g granulated Sugar

5g Salt

16g baking Powder

76g butter

1 large egg

250g Milk

* Preheat the oven to 200 celsius
* Mix the dry ingredients together and form a small hole in the middle
* Pull in the milk, butter and egg. Wisk it together that just a few lumps left
* Pull the batter mix in a fatted baking tray and bake 20 – 25 min until golden brown

**Roasted Pumpkin**

1 whole Japanese Pumpkin

100g olive oil

20g garlic chopped

5g dried Oregano

5g rosemary finely chopped

Salt pepper to taste

Pumpkin seeds toasted

Deep fried Kale

Pomegranate

Almonds toasted

**Roasted Turkey**

1pc 7kg whole Turkey

160g Brown Onion quatered

1pc 120g lemon quatered

1pc 150g Apple quatered

21g Rosemary chopped

21g Thyme chopped

21g Sage chopped

**Butter mix**

230g Butter

5g salt

2g black Pepper ground

25g Garlic minced

15g Rosemary finly chopped

15g Thyme finely chopped

15g Sage finely chopped

* Brine the Turkey in Chicken brine 1 ½ hours. Let it sit for 4 hours
* Mix Apple, lemon, Onion, with the herbs and stuff the Turkey
* Soften the butter and combine all ingredients together
* Rub the herb butter on the skin and underneath the skin
* Preheat oven 160 Celsius, cut carrots but in in a deep tray and sit the Turkey on top
* Roast it by 150 Celsius 2 – 3 hours , check with thermometer to 65 degrees on the bone
* Take it out and let it rest for 30 min in tin foil

**Cranberry sauce**

150g Sugar

125g Orange juice

125g water

340g Cranberry

2g Cinnamon stick

2g Piece Orange peel

* In a pot heat up Sugar, Orange juice and water
* Once it’s boiling and the sugar dissolved, add the cranberries and cinnamon stick.
* Keep stirring and let simmer until a nice consistence.
* Add Orange peel and cool down.